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## PASTA & VINO LUNCH \$35

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Potato gnocchi, sage burnt butter and gorgonzola cream

or

Rigatoni, slow cooked lamb shank and mushroom ragu, parmesan

*With a glass of one our Italian, white or red wines to match*

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## BETWEEN BREAD \$30

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### **Fico Wagyu Beef Burger**

Nonna's Tomato Sauce, Butter Lettuce, Pickles, Sliced Provolone with Fries

### **The Morty**

Mortadella, Green Olive, Wild Rocket, Chunky Tomato Relish, Mozzarella Ciabatta with Fries

### **Panino Caprese**

Tomato, buffalo mozzarella, pesto. Rocket, ciabatta. Balsamic glaze, and fries

*With a Peroni draught beer*

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## SOMETHING MORE \$45

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Veal cotoletta Milanese and sage butter

Or

Oven roasted Daintree barramundi, caponata, Mount Zero pickled green olive, capers and burnt vine cherry tomatoes

*With a glass of one our Italian, white or red wines to match*

# FICO

CARLTON

## SPUNTINI

Freshly baked housemade focaccia with LardAss butter	10
Freshly Shucked Spencer Gulf Oyster, Finger lime dressing and crispy chilli oil (each)	6
Marinated Mount Zero olives, with preserved lemon, chili and herbs, served with grilled focaccia	12
Polenta chips with cod roe mayo and parmesan	17.5
That's Amore burrata, marinated cherry tomatoes, basil pesto, grilled focaccia, Mount zero extra virgin olive oil	22
Cacio e pepe arancini, sugo, pecorino (3)	18

## CHARCUTERIE

<b>Your go to Charcuterie Board!</b>	
50 grams San Daniele Prosciutto, 16 Months, Italy	19
50 grams Full Blood Wagyu Bresaola, MS 9+ NSW	26
Chicken & Leek Terrine, Soft Herbs, Croutons	18.5
Daily Salumi with a selection of our cured meats & antipasti	
All our charcuterie is house-dried or sourced from premium suppliers, using the finest products from around the world. Each plate is served with house pickles, warm bread, and grissini sticks.	

## BURGERS AND SANDWICHES

<b>Fico Wagyu Beef Burger</b>	
Nonna's Tomato Sauce, Butter Lettuce, Pickles, Sliced Provolone with Fries	29
<b>The Morty</b>	
Mortadella, Green Olive, Wild Rocket, Chunky Tomato Relish, Mozzarella, Ciabatta with Fries	25
<b>Panino Caprese</b>	
Tomato, buffalo mozzarella, pesto, rocket, ciabatta, balsamic glaze and fries	23

Please inform us of any allergies or dietary requirements. Due to the possibility of traces of allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen-free meals. Some menu items may be unavailable without warning.

A 1.90% credit card surcharge applies. A 15% surcharge applies on public holidays. | Prices are in AUD and include GST.

# FICO

CARLTON



## CHARCUTERIE

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### VERMOUTHS

<b>Future Perfect Bitter Moon Vermouth</b> Tasmania	16
<b>Melbourne Gin Company PDG</b> Gin and grapes collide VIC	14
<b>Saison Aperitifs</b> – Victoria <b>Fallen Quinces</b> <b>Black Walnut</b> <b>Spring Rhubarb</b>	15
<b>Del Professore Rosso</b> <b>Vermouth Piedmont</b> , Italy	14
<b>Maidenii Land of the</b> <b>contrariedades Dry</b> , VIC	14
<b>Maidenii Land of the</b> <b>contrariedades Sweet</b> , VIC	14

### MIDI MARY

Vanishing Point Victorian Vodka, Tomato Juice, Baby Cucumber, Worcestershire Sauce and Olives. All in a perfect mid sized Version	14
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